

CORRECTED VERSION

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
9 September 2005 (09.09.2005)

PCT

(10) International Publication Number  
**WO 2005/082164 A1**

(51) International Patent Classification<sup>7</sup>: **A23L 1/212**,  
1/015, 2/02, 2/74

(21) International Application Number:  
PCT/IT2005/000103

(22) International Filing Date: 25 February 2005 (25.02.2005)

(25) Filing Language: Italian

(26) Publication Language: English

(30) Priority Data:  
MI2004A000342 26 February 2004 (26.02.2004) IT

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(81) Designated States (unless otherwise indicated, for every  
kind of national protection available): AE, AG, AL, AM,

AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,  
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,  
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,  
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,  
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,  
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ,  
TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA,  
ZM, ZW.

(84) Designated States (unless otherwise indicated, for every  
kind of regional protection available): ARIPO (BW, GH,  
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,  
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),  
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,  
FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO,  
SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN,  
GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

(48) Date of publication of this corrected version:  
10 November 2005

(15) Information about Correction:  
see PCT Gazette No. 45/2005 of 10 November 2005, Sec-  
tion II

For two-letter codes and other abbreviations, refer to the "Guid-  
ance Notes on Codes and Abbreviations" appearing at the begin-  
ning of each regular issue of the PCT Gazette.

(54) Title: A METHOD FOR PREPARING HYPOALLERGENIC FRUIT AND/OR VEGETABLE DERIVATIVES

(57) Abstract: The object of the present invention is a novel transformation process of fruits and vegetables for manufacturing industrial derivatives such as hypoallergenic juices, puree and concentrates, etc. mainly intended for individuals suffering from OAS (Oral Allergy Syndrome) following the consumption of traditional industrial derivatives, but also for general consumption to prevent sensitization in atopic patients. In a second aspect, the present invention also relates to the products obtainable by means of said process.



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